

# BRUNCH~SUNDAY, NOVEMBER 15, 2009

## BREAKFAST ITEMS SERVED UNTIL 1:30 PM

**ANDOUILLE SAUSAGE AND KING CRAB OMELET**  
Three Egg Omelet with Andouille Sausage, King Crab Meat, Chanterelles, Roasted Peppers, Green Onions and Jack Cheese.  
Served with Breakfast Potatoes 12.95

**CLASSIC TWO EGG BREAKFAST**  
Classic Presentation of Two Eggs any Style.  
Served with Breakfast Potatoes. 7.95  
Choice of Bacon, Ham or Sausage Patties. 8.95

**JAKE'S CINNAMON FRENCH TOAST**  
Three Slices of Egg Batter Dipped Bread with Cinnamon,  
Griddled and Served with Fresh Strawberries. 9.95

**BAKED CHORIZO FRITTATA**  
Homemade Mexican-Style Chorizo Sausage and Eggs,  
Slow Baked with Onions, Peppers, Tortillas and Jack Cheese. 8.95

**SMOKED SALMON LOX, BAGEL AND CREAM CHEESE**  
Traditional Cold Smoked Norwegian Salmon served with a  
Toasted Bagel, Slice of Cream Cheese, Angel Hair Onions, Italian  
Capers and Sliced Tomatoes. 12.95

**HOT BREAKFAST CROISSANT SANDWICH**  
Oven Roasted Turkey, Pesto Scrambled Eggs, Sun-dried  
Tomatoes and Havarti Cheese. Served with Fresh Fruit . 8.95

**CHANTERELLE AND GOAT CHEESE OMELET**  
Local Chanterelle Mushrooms, Peppers, Leeks and Goat Cheese in  
a Three Egg Omelet. Served with Breakfast Potatoes. 9.95

**JAKE'S GRILL CLASSIC BUTTERMILK PANCAKES**  
Served with Warm Syrup and Butter. 8.95  
Choice of Fresh Blueberries, Bananas or Candied Walnuts. 10.95

**NORTHWEST SALMON AND POTATO HASH**  
Salmon, Peppers, Yukon Potatoes and Green Onions. Topped with  
Baked Eggs and Ancho Hollandaise. 11.95

**PACIFIC NORTHWEST OMELET**  
Open Faced Omelet with Dungeness Crab, Oregon Bay Shrimp, Shiitake  
Mushrooms, Dill and Brie Cheese. 14.95

**TRADITIONAL EGGS BENEDICT**  
Toasted English Muffins topped with Canadian Bacon,  
Two Poached Eggs and Hollandaise,  
Accompanied by Breakfast potatoes. 9.95

**DUNGENESS CRAB & SHRIMP CAKE BENEDICT**  
Toasted English Muffins topped with Jake's Crab and Shrimp  
Cakes, Two Poached Eggs and Hollandaise,  
Accompanied by Breakfast Potatoes 15.95

**COUNTRY BENEDICT**  
Toasted English Muffins topped with Sausage Patties, Two Poached  
Eggs and Our Own Country Gravy 10.95

**VEGETARIAN BENEDICT**  
Toasted English Muffins topped with Portobello Mushrooms,  
Tomatoes, Creamed Spinach, Two Poached Eggs and  
Béarnaise, Accompanied by Breakfast Potatoes 10.95

## BREAKFAST SIDES

Hot Cereal or Juanita's Homemade Granola ..... 5.95  
Half Grapefruit..... 1.95  
Fresh Seasonal Fruit Plate..... 5.95  
Cold Cereal..... 3.95  
Bacon, Sausage or Ham..... 3.95  
Toast..... 1.95

## LUNCH ITEMS SERVED AFTER 11:30AM

### APPETIZERS, SOUP & SALADS

	Cup	Bowl
CLAM CHOWDER .....	4.95	5.95
SPLIT PEA .....	3.95	4.95
CLASSIC FRENCH ONION SOUP .....		6.45
LITTLE CREEK OYSTERS, HOOD CANAL, WA.....		7.95
MIXED GREEN SALAD.....		4.95
DUNGENESS CRAB AND BAY SHRIMP CAKE.....		7.95
FRIED CALAMARI .....		7.95
CLASSIC SIDE CÆSAR SALAD.....		7.95
AHI AND HAMACHI SASHIMI PLATE.....		7.95
DUNGENESS CRAB COCKTAIL with Citrus Aioli .....		7.95

### ENTRÉE SELECTIONS

**ALASKAN HALIBUT AND SOCKEYE PENNE**  
Mushrooms, Arugula, Cherry Tomatoes and Pesto Cream.... 9.95

**PARMESAN CRUSTED TILAPIA**  
with Crispy Capers, Seared Lemons and Beurre Blanc..... 10.95

**PAN SEARED TENDERLOIN MEDALLIONS**  
Cassoulet of Beans, Fall Greens and Wild Mushroom Demi .... 11.95

**JAKE'S GRILL HOUSEMADE MEATLOAF**  
Garlic Mashed Potatoes and Creole Hot Fanny Gravy ..... 8.95

**GRILLED ALASKAN SOCKEYE SALMON**  
with Pesto, Rice Pilaf and Roasted Tomatoes..... 9.95

**KOBE BEEF BURGER**  
with Bacon, Blue Cheese and Caramelized Onions ..... 12.95

**GNOCCHI, ORGANIC VEGETABLES AND PUMPKIN SAUCE**  
Chanterelles, Roasted Garlic, Peppers and Fall Greens ..... 8.95

**FRESH WASHINGTON RAZOR CLAMS**  
Panko Breaded Served with Cole Slaw and Fries ..... 13.95

**HOISIN GRILLED MAHI MAHI**  
Sesame Rice, Stir Fry Vegetables and Wasabi Sauce ..... 9.95

**BLACKENED MEXICAN SEA BASS**  
with Corona Beans, Pancetta and Beurre Blanc..... 8.95

### ENTRÉE SALADS

**ROASTED GARLIC AND ORGANIC ARUGULA SALAD**  
Gorgonzola, Hazelnuts and Pomegranate Molasses .....8.95

**BLACKENED SALMON SALAD**  
Oranges, Capers and Spring Greens ..... 10.95

**DUNGENESS CRAB AND BAY SHRIMP LOUIE**  
A Classic Northwest Salad..... 15.95

**JAKE'S CLASSIC CÆSAR SALAD**  
Grilled Chicken ..... 10.95  
Dungeness Crab and Shrimp Cakes..... 15.95

**JAKE'S COBB SALAD**  
Your Choice of Dressing ..... 11.95

**ASIAN CHICKEN SALAD**  
Soy Mirin Vinaigrette, Vegetables, Crispy Noodles .....9.95

**SWEET CHILI AND PRAWN SALAD**  
Peppers, Greens and Peanut Sesame Dressing ..... 11.95

### JAKE'S CLASSICS & SANDWICHES

**JAKE'S FRENCH DIP**  
Served Au Jus and French Fries..... 8.95

**THREE CHEESE MACARONI AND CHEESE**  
with Toasted Bread Crumbs..... 8.95  
with Grilled Chicken..... 11.95

**CHICKEN SALAD SANDWICH**  
with French Fries ..... 7.95

**PULLED BBQ PORK SANDWICH**  
with French Fries..... 8.95

**BRIDGE PORT IPA BATTERED HALIBUT AND CHIPS**  
with Tartar Sauce and Cole Slaw ..... 12.95

**RJAKES CLASSIC POT OAST**  
Slow Roasted with Vegetables..... 9.95

**NIMAN RANCH PASTRAMI SANDWICH**  
on Light Rye ..... 10.95

**JAKE'S GRILL 1/2 LB CHEESEBURGER**  
with French Fries..... 9.95

**JAKE'S GRIDDLE SANDWICHES**  
**Turkey** Havarti and Basil Pesto ..... 7.95  
**Portobello**, Fontina and Basil on Ciabatta..... 7.95  
**New Yorker**, Roast Beef, Cream Cheese and Swiss.....7.95

Join us for  
**Sippin' Saturdays**  
**(and Sundays)**

**\$2.00 Mimosas**

**9am-4pm**

Every Saturday & Sunday

Brunch served from 7:30am-1:30pm

Lunch served from 11:30am-4:30pm

Happy Hour Saturday 1:00pm-4:00pm

Happy Hour Sunday 3:00pm-Close

**Cold Bottled Beer**

Heineken, Corona, Bass Ale, Michelob Ultra, Stella Artois,  
 Amstel Light, Bud Light, Coors Light, Black Butte Porter  
 Beck's Non Alcoholic, Bitburger Non Alcoholic

**Draft and Micro Draft**

Ninkasi Total Domination, Guinness Stout,  
 Stella Artois, Deschutes Mirror Pond, Coors Light,  
 Deschutes Jubel Ale, MacTarnahan's Amber Ale,  
 Pyramid Curveball,  
 Bridgeport IPA, Bridgeport Seasonal,

**WINE BY THE GLASS**

	5oz	8oz
Riesling, Chateau Ste. Michelle, Columbia, WA 08	5.....	9
White Zinfandel, Beringer, Napa, CA 08	5.....	8
José's Rosé, Wines by Joe, OR 06	6.....	10
Gewürztraminer, Snoqualmie, Columbia Valley, WA 08	6.....	9
Pinot Gris, Ponzi, Willamette, OR 08	9.....	13
Pinot Gris, Lange, Willamette, OR 07	8.....	12
Pinot Gris, Acrobat, OR 08	5.....	8
Sauvignon Blanc, Watermill, Columbia Valley, OR 06	8.....	12
Chardonnay, Hogue, Columbia, WA 08	5.....	8
Chardonnay, Foris Vineyard, OR, 08	7.....	10
Chardonnay, Sonoma-Cutrer, Russian River Ranches, CA 07	10.....	15
Chardonnay, Chateau Ste. Michelle, Columbia, WA 07	6.....	10
Pinot Noir, King's Ridge, Newberg, OR 07/08	9.....	14
Pinot Noir, Shea Wine Cellars, Willamette, OR 07	12.....	18
Pinot Noir, Viridian, Willamette, OR, 06/07	6.....	9
Pinot Noir, Willamette Valley Founder's Res., OR 07	10.....	15
Pinot Noir, Panther Creek, Willamette Valley, OR NV	9.....	14
Merlot, 14 Hands, Paterson, WA 07	5.....	8
Merlot, Columbia Crest Grand Est, Columbia, WA 06	6.....	9
Bricco Two Rivers Bordeaux Style Red, Columbia, OR 05	9.....	13
Hedges CMS, Columbia, WA 07	8.....	12
Zinfandel, Ravenswood Vintner's Blend, Sonoma, CA 07	6.....	10
Zinfandel, Troon Vineyards, Kubi, Applegate Valley, OR 08	9.....	12
Cabernet, Washington Hills, Columbia Valley, WA 07	6.....	9
Cabernet, Beaulieu Vineyards, Coastal Estates, CA 06	6.....	9
Cabernet, Dumas Station Estate, Walla Walla, WA 05	12.....	19

**BLOODY MARY'S AND VARIATIONS**

*We hand craft our Bloody Mary's using Salt, Pepper,  
 Tabasco Sauce, Worcestershire Sauce and Tomato Juice.*

**CLASSIC BLOODY MARY**

*Hand crafted..... 7.00*

**BLOODY BULL**

*Classic Bloody Mary with Beef Bouillon ..... 7.00*

**BLOODY MARIA**

*Substitute Tequila instead of Vodka ..... 7.00*

**BLOODY MARTINI**

*Classic Bloody Mary, served up ..... 7.00*

**BLOODY CAESAR**

*Clamato Juice, with a Jumbo Prawn Garnish..... 9.50*

**BLOODY BEER**

*Add Tomato Juice, Spices to your favorite Beer..... 5.00*

**WEEKEND BRUNCH MENU**

Grills were the rage downtown when women wore Gibson Girl dresses, boys wore knee pants, and men wore whiskers. It was a time when simplicity, service and honesty were the things that made America great. Jake's Classic American Grill recalls the spirit of that era, the first decade of the Twentieth Century, when cinemas had opened, the first transcontinental automobile race flashed to its finish line in Portland. On New Year's Eve, 1910, the Oregonian reported that 50,000 people thronged the streets and "in the grills every table was occupied."

Rebellious and avant-garde architect William Knighton capped the decade when he designed The Governor Hotel in 1909. He embellished the building with terracotta, a hand built, high-fired clay, and stamped it with his signature shield motif. He set terracotta figures of men and women on the roof and installed a mosaic floor and onyx wainscoting in the lobby. Over the intervening years, part of the mosaic floor was buried under seven layers of carpet, but it has been restored to its original brilliance as the floor of Jake's Grill. Renovated in 1992 and listed on the National Register of Historic Places, it is especially fitting that The Governor is the home of Jake's Grill because Knighton also designed the building that houses Jake's Famous Crawfish Restaurant, our sister restaurant.

Inspired by American tradition, Jake's Grill has taken a stand behind the finest meat and seafood served in a classic, uncomplicated style. Here you will find the best steak in the city - tender Filet Mignon, USDA Prime Top Sirloin, New York Steak - and of course, the best fresh seafood.

Like those early lumber barons, shipping company executives and steamship captains who once patronized The Governor, you know how you like your grill, and we aim to please you. Our classic bar serves hand-built, hand-mixed cocktails and a formidable selection of single malt whiskies. Like William Knighton, we have our own signature, and that signature is quality. We belong to the long-standing tradition of offering you superb food and service in an atmosphere of comfort.

Located just blocks away from Jake's Famous Crawfish, our sister restaurant, established in 1892, and the glitter of Broadway.

Jake's Grill is an American classic - Timeless, enduring and made for you.

Jake's Classic American Grill  
 is open 7 days a week  
 for breakfast, lunch and dinner.